



MENU

— SPRING / SUMMER —

Starters

Andalusia Gazpacho Soup
*ripe tomatoes, cucumber, sweet bell peppers, onions,
olive oil, garlic croutons*

Grilled Local Peach & Kale
*arugula, sesame brittle, honey goat cheese,
pomegranate balsamic dressing*

Burrata & Fig Heirloom Tomato Salad
micro arugula, basil, white balsamic dressing

Main

Barbecue Pasture Raised Chicken
*grilled peach, house-made barbecue sauce,
grilled corn & fregola salad*

Grilled Whole Boneless Branzino
*stuffed summer tomatoes & herbs,
grilled vegetable caponata salad*

Saint-Tropez Lobster Salad
heirloom tomatoes, haricot vert, figs, champagne-lemon dressing

Tender Grilled Greek Style Octopus
lemon potatoes, sherry vinaigrette

Cold Seafood Platter For Two
*florida stone crab claws, colossal shrimp, maryland jumbo crab salad,
housemade tartar sauce, housemade cocktail sauce*

Cavatappi Pesto Pasta Salad
*local cherry tomatoes, waxed beans, ciliegine mozzarella, olives, pesto,
pine nuts, italian vinaigrette*

Monograno Spicy Rigatoni
Calabrian chili peppers, pomodoro cream sauce, parmesan cheese, basil

Dessert

Summer Peach Crumble Pie
pumpkin seed, amaretto mascarpone

Cherry Panna Cotta
rose syrup

